

We have 2 menus

€27.50

6 course *midweek tasting* menu

Monday – Thursday 5:30pm – 8.30pm

~ for those of us where taste and smaller portions or more important than an overloaded plate!

€40

3 courses

~ includes chef's appetiser & homemade breads

Tea/coffee & homemade petit fours €2.90

Monday to Sunday from 5.30 to 9.30pm

~ for a relaxed 3 course dinner.

**Guests staying with us on a midweek or weekend break
can avail of the above 2 menus (when applicable).**

Sourcing

We make our own stocks, chutneys, jams, ice creams and breads.

We have our own herb garden, vegetable garden & polytunnel.

We live on Carlingford Lough, with the highest water quality standards set by the EU
– grade A.

We are fortunate enough to have an abundance of superb shellfish
here, in and on the entrance to Carlingford Lough;

~ oysters, mussels, cockles, winkles and lobster for example.

The lobster and winkles come from the rocky shores at the end of the Lough near Ballagan.

Oysters, mussels & cockles from within the Lough.

Our fishmonger delivers directly from Kilkeel harbour

– which has the largest fishing fleet in Ireland.

The fish landed here – from mackerel, seabass to turbot and much more are from The Irish Sea & The North Atlantic
predominately.

The mountain is home to the tastiest of lamb in the country ~ Cooley lamb.

The outlying areas, the final resting place for the famous ancient epic 'The Brown Bull of Cooley' our butcher has his
own beef reared on the slopes of the mountain. Our beef is therefore 100% Cooley or if sometimes sourced further afield,
100% Irish.

Our menu changes according to availability & the season, so some, not all,
of the above will be on our menu.

We are an active member of Good Food Ireland;

~ promoting the use of top class local produce and great hospitality.

We were part of their advisory group in their executive committee helping protect and promote these assets nationally and
internationally at government and Fáilte Ireland levels.

We do not sell a table twice in an evening.

Once you have your table, you can have it for the whole evening.

€40

3 courses

~ includes chef's appetiser & homemade breads

Two courses ~ €34.50

Tea/coffee & homemade petit fours €2.90

Starters

~ served with homemade breads ~

Butternut squash soup

with a wild mushroom dumpling & chilli tapenade

Blue cheese salad

with candied walnuts & pear jelly

Irish pan-seared scallops

with an Asian vegetable broth, soba noodle & keta caviar

Slow cooked belly of Fermanagh pork

with Carlingford crab, salted cucumber, micro salad & a cooking juice vinaigrette

Breast of smoked Irish chicken

with a ginger glaze, parsnip purée, spiced carrot aioli, beef stock reduction & curry oil

Crisp fried Irish king prawns

with a Granny Smith apple & poppy seed salad, cauliflower purée & lime dressing

Main courses

served with vegetables & potatoes of the day

Mediterranean vegetable pithivier (flat pie)

with goats cheese pannacotta, organic salad & four tomato compote

Irish woodland mushrooms

twice baked soufflé, risotto, fricassé, blue cheese froth & wilted spinach

Pan-seared seabass

on wilted spinach with saffron & vanilla risotto, white wine foam & slow dried tomatoes

Pan fried monkfish

*with garden sorrel, barley, hens egg wonton, green beans,
roasted garlic & Carlingford mussel & sorrel beurre blanc*

Breast of free-range Fermanagh chicken wrapped in Parma ham

*with roasted butternut squash, confit of the wing,
honey roasted fig and a butternut & fig chutney*

Pan fried loin of Irish suckling pig

*& slow cooked belly with cabbage & black pudding ravioli, poached pear,
buttered Savoy cabbage & a pear & brandy jus*

Wild Wicklow venison osso bucco

*with onion purée, root vegetable jus, Chanterelle mushrooms,
beetroot essence & Chanterelle mushroom pierogi*

Extra mature beef ribeye

*with beef tongue & potato mille feuille, Cashel blue cheese foam,
dried onion, girolle & shitake mushrooms and their purée*

Desserts

All of our desserts are homemade

Valrhona chocolate fondant with cherry preserve & kirsch zabaglione

Vanilla crème brûlée with homemade shortbread

Lemon tart with frozen limoncello yoghurt and a preserved strawberry & vodka gel

Plum crumble with a Sambuca ice-cream, liquorice sabayon & a liquorice tuille

Selection of Irish cheeses with homemade biscuits, apple, celery
& a selection of Joyce's own chutneys

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Tea/coffee & petit fours 2.90

Port

6yr old vintage port – Quinta de la Rosa

€6.50 (glass)

10yr old tawny port - Quinta de la Rosa

€7.50 (glass)

Armagnac

35 year old Chateau de Gaube

€10.50 35.5ml

Complex, evolved, rich, round with soft finish of roasted nuts & toffee

Cognac

30 year old Chateau Montifaud, Reserve.

€8.50 35.5ml

Whiskies

18 yr old Jameson

€9.50

Middleton very rare

€10.50

12 year Red Breast

€5.50

Black Bush

€4.60

Connemara (distilled on the Cooley Peninsula)

€5.00

Michel Courvreur, distilled in Scotland, over aged Malt

€7.50

Other Liqueurs such as Grand Marnier, Tia Maria, Baileys,

€4.80

Recommended dessert wines, half bottles:

ROSÉ 2007 Elysium Black Muscat. California €25.25(half)/€7.50

Rose petal perfumed sweet wine. Perfect partner with chocolate-based desserts

WHITE 2007 Essencia Orange Muscat. California €25.25(half)/€7.50

Caramelised, orange scented sweet wine Superb with fruit, almond and mild cheeses

2005 Chateau Pierre-Bise Quarts de Chaume

This has a fine, rich, rounded, balanced and very pure character on the nose

A soft gentle very finely tuned dessert wine

€45.50(50cl)/€8.50